

## Grand Re-Opening!

ON WEDNESDAY, July 27, 1904, E. W. JORDAN & CO., LTD., will re-open their ORIGINAL and NEW RE-MODELED PREMISES,

### THE FAMOUS NO. 10

on FORT STREET.

An extraordinary array of NEW and UP-TO-DATE NOVELTIES and DRY GOODS have been purchased by our MR. E. W. JORDAN, in NEW YORK.

Our prices are REASONABLE and within the grasp of everyone.

In preparation for our opening we will be closed on Monday and Tuesday, July 25th and 26th.

GENERAL INVITATION IS EXTENDED TO THE PUBLIC to attend our opening and return to THE "FAMOUS NO. 10."

## E. W. Jordan & Co., Ltd.

FORT STREET.

Drink to your own health with

## WHITE ROCK WATER

Sparkling and pure, with a delightful smack of its own.

Sold at all

HOTELS, SALOONS and DRUG STORES.



NICKEL PLATED

## Tea and Coffee Pots

SAME AS CUT

made of copper, nickel plated, white metal mountings and patent ebonized wood handles.

\$1.25, \$1.40, \$1.60, \$1.75 each.

Tea and Coffee pots, better quality, made of seamless copper and silver lined. The handles cannot become heated as they are fitted with a patent, perfect non-conductor.

\$1.75, \$2.00, \$2.25, \$2.50 each.

Mixers and shakers, seamless, best quality made. Shakers made of pieced brass to use with tumbler. 1-4 pints \$1.50, 1-2 pints \$1.75. worth 75c., our price 40c.

Pacific Hardware Co., Ltd. Fort and Merchant Sts.

## EPICUREAN APPETITES

Will be fully satisfied this week. The Sierra has brought us the following choice foods:

FRESH CRABS, SALMON, HALIBUT, SOLE, SHAD, ROCK-COD, OYSTERS, ETC., CHICKENS, CAPONS and TURKEYS. CRYSTAL SPRINGS BUTTER.

At the vegetable counter are, Cauliflower, Rhubarb, Artichokes, Celery, Green Peas, Asparagus and all California fruits in season.

Metropolitan Meat Co., Ltd.  
Telephone Main 45.

## MOTT-SMITH AND MILK

Invention That Is Of Much Interest Here.

Paris, June 30, 1904.

Editor Advertiser: Trusting to your courtesy to allow space in your paper for my letter, I offer as an excuse for the liberty I may be taking, the importance to the public of the facts which I wish to set before it, regarding the subject of Pure Milk. I am prompted to this by an editorial which appeared in your issue of May 26th, a clipping of which is hereto appended.

There is a new process—the Just-Hatmaker process—by which milk is reduced to dryness by evaporating the water. The apparatus is simple, being composed of two mounted cylinders with polished surfaces, placed side by side, slightly separated from each other, which revolve inversely by means of a gear and worm thread. They are heated interiorly by steam, at a pressure of from 40 to 45 lbs., which gives their outer surfaces a temperature considerably over 212 degs. F. The milk which is introduced continuously between the upper halves of the faces of these cylinders where evaporation of the water begins at once, passes gradually between the cylinders, and is carried in a thin uniform layer upon each, where the water is rapidly driven off, until it reaches a knife held in contact with the cylinder, which removes the milk solids in moist continuous sheets. These sheets of milk solids become dry upon cooling and are then reduced to a uniform powder by passing through a sieve. Milk containing any proportion of fats, from full cream down to a skimmed or separated milk, may be dried equally well by this process.

The dry product thus obtained is Milk; not milk plus water, though it can be reconstituted into a liquid form by dissolving it in hot water. Let the mind be disabused at once of the idea that milk is essentially a fluid, comparable to water or beer say. Add to milk a little of the ferment called rennet—which is prepared from the calf but which indeed is produced in our own stomachs after each meal—and it will be immediately realized that milk is a solid, into which, indeed, it is immediately converted after it reaches the stomach. Nature has in fact only provided milk in fluid form that the mammalian mother—including the genus homo—may secrete it in the mammary glands and the young mammal may more easily swallow it. But the fluid state of milk becomes extremely disadvantageous when man steals it from the cow for his own uses. I may class these disadvantages as follows:

- 1st. Adulteration.
- 2nd. Infection.
- 3rd. Vitiation.

In Dry Milk, adulteration is practically impossible. For, so nice is the mechanism of the drying machine that it refuses to dry any milk into which any foreign solid has been introduced. Even were it not so, the advantages which have heretofore been an incentive to milk suppliers to practise adulteration are entirely lacking in Dry Milk.

To properly understand how in Dry Milk, infection and vitiation are overcome, it is necessary to recall certain important facts that lie at the foundation of all scientific considerations of Milk; (I quote from a report of Dr. William S. Magill, Chief of the Research Department of Carnegie Laboratory, New York.)

"1. That milk as it comes from the cow always contains a large number of germs.

"2. That milk in a liquid state is a most favorable medium for the rapid development of these germs.

"3. That there is time for their full development, in nearly all cases, before the milk is actually consumed.

"4. That the germs of milk not only live upon it and thus impair its nutritive value but, what is far more important, they leave in it all their wastes.

"5. That the wastes of the myriads of bacteria present in ordinary milk are poisonous and the cause of most infant mortality."

Various methods are practised for reducing the number of milk bacteria for retarding their development and destroying them—the principal of which are:

"1. The exercise of greater cleanliness in dairying. This has done much to reduce the number of germs but unfortunately the reduced number present multiply so rapidly in the course of a few hours that at the end of that time the milk is thoroughly infected.

"2. Refrigeration or the cooling of milk down to a low temperature. This only retards the development of the bacteria present and does not deprive them of their vitality.

"3. Pasteurization. This consists in slowly heating the milk to a temperature of about 155 degs. F., in an effectual attempt to preserve its digestibility while killing many of the less resistant germs.

"4. So called 'Sterilisation.' This consists in heating milk to the higher temperature of about 212 degs. F., (which kills all the germs but not the spores) but it so alters the nutritive constituents of the milk that it is unsuitable, except for limited periods, for infant feeding."

Speaking of the process of drying milk Dr. Magill says, "the high heat kills all the germs and spores yet is so skillfully applied that it does not alter the milk constituents. In that consists the greatness of the process."

It appears from different reports that upwards of 400 bacteriological and pathological analyses were made of Dry Milk at the Carnegie Laboratory by the Health Department of New

# PORT COSTA FLOUR

## WHITE AS SNOW

It has long been noted as the HIGHEST GRADE PRODUCED IN THE WORLD

and its quality never varies.

Roller made from the finest selected wheat

and rich in the elements that make perfect

bread, cake and pastry.

## Your Grocer Has it

LAIRD, SCHOBBER & CO.'S

### SUMMER STYLES IN SHOES

Patent and shiny leathers will be popular always. Some seasons ago shoes had a narrow toe. It was pretty, but it pinched. Very reluctantly woman gave it up. This season shoe makers have obtained the effect with comfort.

You will see it in these new shapes:

Patent lace boots with full Louis heel.....\$7

Glazed kid boot with low military heel.....\$6

Patent dress oxfords, full Louis heel.....\$6

Ideal kid oxfords, high Cuban heel.....\$5

There are several other new styles in the lot and the whole effect is a matter of charming lines, full of comfort.

MANUFACTURERS' SHOE COMPANY, LTD.  
1051 Fort Street.

## BY AUTHORITY.

### EXECUTIVE NOTICE.

Notice is hereby given that the following commissions have been issued for members of the Tax Appeal Board:

#### FIRST JUDICIAL CIRCUIT.

T. F. Lansing, Chairman;

J. R. Galt,

J. F. Brown.

#### SECOND JUDICIAL CIRCUIT.

Geo. Weight, Chairman;

A. G. Dickens,

W. L. Decota.

#### THIRD JUDICIAL CIRCUIT.

Geo. P. Tulloch, Chairman;

Franz Buchholtz,

Chas. G. Macomber.

#### FOURTH JUDICIAL CIRCUIT.

E. W. Barnard, Chairman;

I. E. Ray,

L. Severance.

#### FIFTH JUDICIAL CIRCUIT.

W. G. Smith, Chairman;

H. K. Kaele,

Chas. A. Rice.

A. L. C. ATKINSON,

Acting Governor.

The Capitol, Honolulu, July 23rd, 1904.

## To Enjoy the Day

order a rig from  
The Club Stables  
Fort St. Phone Main 190.

MARIUS CHIRON...  
Artiste Peintre

Studio—Haalea Lawn, corner Richards and Hotel.  
Societaire des Beaux Arts de France.  
Specimens of work on view at the Hollister Drug Co.

Helstead & Co., Ltd

STOCK AND BOND

## BROKERS

LOANS NEGOTIATED  
Members Honolulu Stock and Bond Exchange.

Victor Talking Machines

Come and hear them. They speak for themselves, new records and machines.

Bergstrom Music Co.  
Fort Street.

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Harnessmakers and Saddlers.  
Trunks and Valises neatly and promptly repaired.

Waverley Block, Bethel Street.